

FROM MONDAY TO FRIDAY FROM 1 PM TO 4 PM

Lunch menu

Appetizer

The chef's inspiration

Starter

Cold cream of green peas and mint

Soup of fishes and seafood

Beetroot tartar and lotto chips

Main course

Grilled sardines with scarole

Lamb with herbs crust and mustard

Poached egg, potato espuma and roasted garlic

Dessert

Cuajada, nuts and honey

Lemon cream and meringue

Crepe with chocolate

Drink

Red wine La Tournée Ferraton 2016, Languedoc or **Jean Léon** D.O. Pénédès

White wine La Tournée Ferraton 2016, Languedoc or **Tagonius** 2016 D.O. Ribera Del Duero

Rosé wine Note Côtes de Provence 2016

Beer Mahou, soda or still water

(Mahou Sin +0,50e, sparkling water +1,50e)

Menu 14,90e

Appetizer, starter, main course, dessert and drink

VAT INCLUDED - EXTRA TERRAZA +10%